

# ALFRED'S

AT THE ROCK HOTEL, GIBRALTAR



AA ROSETTE AWARD  
FOR CULINARY EXCELLENCE

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The Rock Hotel's main restaurant was renamed in 2023 in honour of Alfred Rodriguez's 50<sup>th</sup> work anniversary at the hotel.

Born and raised in Gibraltar, Alfred began his career at The Rock Hotel when he was just 15 years old. Soon after he won a scholarship to the Lancaster & Morecambe College of Art and Technology, where he honed his skills in British cuisine. Over the years, his relentless pursuit of excellence led him to intern at some of the world's most prestigious hotels, including the Le Royal Mansour Hotel in Casablanca, El Minzah Hotel in Tangier, and Hotel Alfonso XIII in Sevilla. A significant milestone in his career was his internship with the Roux family at their world-famous Le Gavroche in London.

In recognition of his talent and dedication, Alfred became the Executive Chef at The Rock Hotel at the age of 22. Since then, his work has delighted royalty including His Majesty King Charles and Princess Dianna during their honeymoon in Gibraltar. He has also served countless celebrities such as Sean Connery, Roger Moore, Henry Cavill, and Mark Hamill to name a few. At one point, Alfred and his team even supported the hotel's sister company GB Airways preparing all meals for outbound flights from Gibraltar, which amounted to over 120,000 meals annually. Regardless of the number of guests or their status, one thing has remained constant; every plate coming out of Alfred's kitchen had to delight his guests.

Today, Alfred has carefully crafted this menu to capture the Mediterranean heritage of The Rock Hotel. From the aromatic spices of Morocco to the vibrant flavours of Andalucía, every bite tells a story. This menu is not just a collection of dishes; it is a culinary voyage through Alfred's illustrious career, showcasing his dedication to excellence.



**Allergen Key:** (V) Vegetarian, (VG) Vegan | (GF) Gluten-Free | (N) Contains Nuts | (S) Contains Shellfish

**Allergy Statement:** Please inform your server of any food allergies or dietary requirements before ordering. While we take every precaution to prevent cross-contamination, our kitchen handles nuts, shellfish, and gluten, and we cannot guarantee any dish is 100% allergen-free.



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## DINNER MENU

Served 7:00pm-10:00pm



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## STARTERS

### **Signature Handcrafted Ravioli** - £15

wild mushrooms, truffle and thyme velouté, cheddar tuile (V)

### **Langoustine and Lobster Bisque** - £14

served with a chilli rouille (S)

### **Heritage Tomato & Payoyo Curado Salad** - £14

Manzanilla Olives, Toasted Pistachios, and Bush Basil Pesto (V) (N)

### **Salmon Tartare** - £19

Wakame Mayo, Caviar, and a Zesty Leche de Tigre (GF)

### **Seared Scallops** - £24

flat parsley, creamed potatoes, raisin and caper beurre blanc (S, GF)

### **Foie Gras and Chicken Liver Parfait** - £15

warm brioche, apricot & shallot relish

### **Risotto of Confit Artichoke & Garden Peas** - £15

toasted pine nuts and parmesan crisp (V, N)



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## MAINS

**Slow-Cooked Sea Bream** - £26

local sea bream, carabineros, dill butter (S, GF)

**Grilled Sea Bass** - £27

basil ratatouille, tomato vinaigrette (GF)

**Carrot and Sweet Potato Zubric** - £20

roast piquillo peppers, deep fried leeks (V, VG, GF)

**Borlotti Bean and Chestnut Roast** - £20

creamed cauliflower, caramelised shallots (V, N, GF)

**Provençal Gateau** - £21

spinach and bush basil pesto (V, VG, GF)

**Pan Roasted Chicken Breast** - £23

corn-fed chicken, shiitake mushrooms, crispy pancetta, pan gravy (GF)

**Seared Duck Breast** - £25

farm-raised duck, date & pickled ginger spring roll

**Pan Seared Medallion of Beef** - £38

glazed foie gras, black truffle jus

**Braised Lamb Shank** - £24

grass-fed lamb, reduction of tawny port and shallots (GF)

**Saffron King Prawns** - £21

Garlic and ginger cream (S, GF)

## SIDES

Broccolini with lime hollandaise - £6

Truffled mashed potatoes - £6

Sautéed buttery mushrooms - £6

Wild Rice - £6

Pommes frites - £5

Buttered baby spinach - £6

Seasonal salad with house dressing - £6



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## DESSERTS

### **Warm Bramly Apple Pie** - £8.50

spiced with cinnamon & served with sauce anglaise (V)

### **Pineapple and Mascarpone Ravioli** - £8.50

with turron ice cream, garaspinada almonds (V, N, GF)

### **Chocolate Delight Semi-Sphere** - £10.00

dark chocolate glazed semi-sphere with nougatine mousse & streusel base (V, N)

### **Classic Crème Brûlée** - £8.50

with essence of Madagascan vanilla (V, GF)

### **Mango and Passion Fruit Ingot** - £11.50

with crushed pistachio (V, VG, N)

### **British & Iberian Cheese Board** - £13.50

A selection of British & Iberian cheeses, crackers, grapes, quince jelly (V)

## SWEET WINES

### **San Patricio Fino** - £4

dry sherry, straw colour, dried flowers, light leathery notes, salted almonds

### **Manzanilla Alegría** - £4

pale dry sherry, sea breeze, chamomile, green olive brine, crisp and saline

### **Oloroso Dulce Cañasta** - £4

sweetened oloroso, deep mahogany, raisins and molasses, walnut, soft spice

### **Malaga Virgen Pedro Ximénez** - £5

PX from Málaga, near-black colour, syrupy texture, dates, coffee, dark chocolate

### **Taylor's 10-Year-Old Tawny** - £6

amber tawny port, fig and toffee nose, roasted nuts, orange peel, mellow sweetness



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## WHITE WINE

**Bordon, Rioja, D.O. Rioja, Spain - £5/glass, £19**

**Marqués de Griñón, Verdejo, D.O. Rueda, Spain - £27**

**Campagnola, D.O.C Pinot Grigio, Delle Venezie, Italy - £6/glass £23**

**Mud House, Sauvignon Blanc, Marlborough, New Zealand- £6/glass, £24**

**Pago Mota, Chardonnay, VT Castilla, Spain - £25**

**Lusco, Albariño, D.O. Rías Baixas, Spain- £35**

**Viñas Del Vero, Gewürztraminer, Spain - £25**

**Domaine Des Quatre Saisons, Chablis, Burgundy France - £46**

## RED WINE

**Rioja Bordon Crianza, D.O.C. Rioja, Spain - £5.50/glass, £20**

**Marqués de Griñón Reserva, Petit Verdot, Syrah, Cabernet Sauvignon, Spain - £27**

**Villa Migliarina, Chianti Superiore, Italy - £7.50/glass, £27**

**Finca Moncloa, Cabernet Sauvignon, Syrah & Merlot, V.T. Cadiz, Spain - £38**

**Protos 9 Meses, D.O. Ribera Del Duero, Spain - £34**

**Marqués De Murrieta Reserva, D.O.C Rioja, Spain - £60**

**Finca Flichman Estate, Malbec, Mendoza, Argentina - £6.50/glass, £25**

**Arzuaga Crianza, D.O. Ribera Del Duero, Spain - £54**



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## ROSE WINE

Bordon Rose, D.O.C. Rioja, Spain - £5/glass, £19

Arzuaga Rosé, DO Ribera del Duero, Spain - £32

Protos Clarete, DO Cigales, Spain - £24

## CHAMPAGNE

Mandois Brut Origine - £14/glass, £65

Moet & Chandon Brut Imperial - £98

Moet & Chandon Rosé Imperial - £108

Veuve Clicquot Yellow Label Brut - £115

Dom Perignon Vintage Brut - £260

## SPARKLING WINE

Cava Brut, Torre Oria, Spain - £22

Duchessa Lia Moscato d'Asti, Piedmont, Italy - £6.50/glass, £24

Riondo Prosecco, Brut, Italy - £7/glass, £29

**Selection of Kosher and non-alcoholic wines  
available on request.**



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